

Ingredients:

- 1 pound lean ground beef
- 4 tablespoons butter, divided
- 1 onion, diced
- 1 cup shredded carrots
- 3 celery stalks, diced
- 1 teaspoon dried basil
- 1 teaspoon dried parsley flakes
- 3 potatoes, cubed
- 3 cups chicken broth
- ¼ cup all-purpose flour
- 16 ounces Velveeta cheese (or 2 cups shredded cheese)
- 1½ cups milk
- Salt and pepper, to taste (about ½ teaspoon of each)
- ¼ cup sour cream
- Fresh parsley (optional garnish)

Directions:

1. In a large saucepan, brown ground beef until no longer pink. Drain grease and set meat aside.
2. In the same saucepan, melt 1 tablespoon butter over medium heat. Add onion, carrots, and celery. Sprinkle basil and parsley on top. Sauté until vegetables are tender (about 8-10 minutes).
3. Add potatoes and broth, then add ground beef back to the saucepan; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender (about 10-12 minutes).
4. While the soup cooks, place remaining butter (3 tablespoons) in a small skillet over medium heat. Add flour and whisk together until butter starts to cook and get bubbly.
5. Add the butter/flour mixture to the soup. Reduce heat to low and stir in cheese, milk, salt, and pepper; stir until cheese is melted.
6. Remove soup from stove top and stir in sour cream. Top with additional fresh parsley if desired.

This Cheeseburger Soup recipe captures all the delicious flavors of a cheeseburger in a comforting soup form. It's a family favorite that combines cheesy ground beef with vegetables and a creamy base, making it a perfect meal for any day. Serve it with some homemade rolls, a citrus fruit salad, or roasted vegetables for a complete and satisfying dinner.



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